

Oster

JOHN OSTER MANUFACTURING CO. Milwaukee, Wisconsin 53217

Litho in U.S.A.

CASSEROLE

FAVORITES



Short cut to dinner

with *Osterizer* SPIN COOKERY

Casseroles are fun!
No other meal leaves so much
room for creative cooking,
yet is so economical of time,
effort — and dishwashing!
Quick as casseroles are, you can
prepare them even faster with
the help of the OSTERIZER.
The OSTERIZER provides rich
flavors and exciting textures
that make casseroles taste
and look better.



Glorified Chicken Strata

Yield: 6 to 8 servings

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| 6 slices bread | 2 cups cubed cooked chicken or turkey |
| 1½ cups milk | ¾ teaspoon salt |
| 2 eggs | Dash each pepper and sage |
| ½ cup mayonnaise | 1 can (10½ oz.) condensed cream of mushroom soup |
| ½ medium onion, cut in half | ½ cup Cheddar cheese cubes |
| 1 green pepper, cut in 8ths | |
| 3 stalks celery, cut in 1" pieces | |

Butter two slices of bread and cut into half-inch cubes. Set aside. Cut remaining bread into 1" cubes, place half on bottom of an 8" baking dish. Put milk, eggs, mayonnaise, vegetables, chicken and seasonings into OSTERIZER container, cover and process at Hi until chicken and vegetables are chopped. Pour over bread cubes in baking dish. Put remaining unbuttered cubes on top, cover and chill at least one hour. Heat oven to 325°. Spoon soup over bread cubes, top with a layer of buttered cubes. Bake 50-55 minutes or until a silver knife inserted near center comes out clean. Put cheese into OSTERIZER container, cover and process at Hi until grated. Sprinkle cheese over top of casserole and return to oven for about 5 minutes to melt cheese.

Company Casserole

Yield: 6 to 8 servings

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| 1 8-oz. pkg. noodles | 1 cup Swiss cheese cubes |
| 1½ lbs. ground beef | 1 cup creamed cottage cheese |
| 2 tablespoons butter | 1 cup sour cream |
| 1 teaspoon salt | 8 green onions, with stems, cut in 1" pieces |
| ¼ teaspoon pepper | ½ cup parsley sprigs |
| ¼ teaspoon garlic salt | |
| 1 cup tomato sauce | |

Cook noodles according to package directions. Drain and rinse with cold water. Melt butter in skillet and brown meat, crumbling as it cooks. Heat oven to 325°, butter a 2-qt. casserole. Add salt, pepper, garlic salt and tomato sauce to meat, cover and simmer 5 to 10 minutes. Put half the Swiss cheese into OSTERIZER container, cover and process at Hi until grated. Empty onto wax paper and repeat with remaining cheese. Set aside for topping. Put cottage cheese into OSTERIZER container, cover and process at Hi until almost smooth. Add sour cream, onions and parsley, cover and process at Hi only until onions and parsley are chopped. Mix noodles with cottage cheese mixture, spread one-third in bottom of casserole, top with half the meat. Repeat layering, ending with noodles. Sprinkle Swiss cheese on top and bake about 30 minutes or until browned on top.

Shrimp Casserole

Yield: 6 to 8 servings

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| 1 slice buttered bread | ¼ teaspoon pepper |
| ½ cup light cream | 1 medium onion, cut in 8ths |
| ⅓ cup sherry | 2 large tomatoes, peeled and cut in 8ths |
| 2 tablespoons soft butter | 3 lbs. cooked, cleaned shrimp |
| 2 tablespoons flour | 1 8-oz. can mushroom pieces, drained |
| 1 teaspoon Worcestershire sauce | |
| ½ teaspoon Tabasco sauce | |
| 2 teaspoons salt | |

Heat oven to 350°. Butter a 2-qt. casserole. Break the bread into 6 pieces, put into OSTERIZER container, cover and process at Hi until finely crumbed. Empty onto wax paper and set aside. Put cream, sherry, butter, flour and seasonings into OSTERIZER container, cover and process at Hi until well blended. Stop and add onion and tomato, cover and turn control to Hi and Off quickly two or three times to chop vegetables. Empty into a saucepan and cook over medium heat, stirring constantly, until thickened. Add shrimp and mushrooms and mix well. Pour into prepared casserole, top with crumbs and bake about 20 minutes, or until crumbs are browned.



Wild Rice-Chicken Casserole

Yield: 6 to 8 servings

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| 1 cup wild rice | ¼ teaspoon pepper |
| 1 8-oz. can mushroom pieces | 1 small onion, quartered |
| 1½ cups chicken and mushroom broth | 1 2-oz. jar pimientos, drained |
| 1½ cups light cream | 8 sprigs parsley |
| ¼ cup flour | 3 cups cubed cooked chicken |
| ½ cup soft butter | ½ cup slivered almonds |
| 1½ teaspoons salt | |

Heat oven to 350. Butter a 2-qt. casserole. Prepare wild rice according to package directions. While rice cooks, drain mushrooms, reserving liquid. Add enough chicken broth to the mushroom liquid to measure 1½ cups, and pour into OSTERIZER container. Add remaining ingredients except chicken and almonds, cover and process at Hi until vegetables are chopped. Cook over low heat until thickened. Mix rice, mushrooms and chicken with sauce, pour into prepared casserole and sprinkle with almonds. Bake 25 to 35 minutes.

Gourmet's Casserole

Yield: 6 servings

- 1 lb. pork sausage
- 3 cups uncooked noodles
- 1 slice buttered bread
- 1 cup chicken broth
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup flour

- $\frac{1}{4}$ cup soft butter
- $\frac{1}{2}$ cup crumbled blue cheese
- 1 2-oz. jar pimiento, drained
- $\frac{1}{2}$ green pepper, cut in pieces
- 6 green onions, with stems, cut in 1" pieces

Brown sausage in skillet, breaking into pieces as it cooks. Drain fat and set sausage aside. Cook noodles according to package directions, drain and rinse with cold water. Set aside. Break bread into OSTERIZER container, cover and process at Hi until finely crumbed. Set aside. Heat oven to 325°. Butter a $1\frac{1}{2}$ -qt. casserole. Put broth, milk, flour, butter and cheese into OSTERIZER container, cover and process until smooth. Stop OSTERIZER and add remaining ingredients, cover and process at Hi only until vegetables are chopped. Pour into saucepan and cook over medium heat until thickened, stirring constantly. Remove from heat and mix with noodles and meat. Turn into casserole and sprinkle with bread crumbs. Bake 30 to 40 minutes, until crumbs are browned.

Simple Tuna Casserole

Yield: 6 servings

- $1\frac{1}{4}$ cups elbow macaroni
- 1 can (10 $\frac{1}{2}$ -oz.) condensed cream of mushroom soup
- $\frac{2}{3}$ cup evaporated milk
- 1 tomato, peeled and cut in quarters

- 1 4-oz. jar pimiento, drained
- $\frac{1}{2}$ green pepper, cut in pieces
- 1 9-oz. can tuna
- 3 cups potato chips
- 1 cup cubed Cheddar cheese

Preheat oven to 350°. Butter a $1\frac{1}{2}$ -qt. casserole. Cook macaroni according to package directions. Drain and set aside in large bowl. Put soup, milk, tomato, pimiento and green pepper into OSTERIZER container, cover and turn control to Hi and Off quickly two or three times to chop vegetables coarsely. Add to macaroni, add tuna and mix lightly. Put 1 cup of potato chips into OSTERIZER container, cover and process at Hi until crumbed. Pour into medium mixing bowl. Repeat with remaining chips. Put half the cheese into OSTERIZER container, cover and process at Hi until grated. Add to macaroni mixture. Grate remaining cheese, add to potato chips. Turn macaroni mixture into prepared casserole, sprinkle with cheese-chip mixture. Bake 30 minutes, until lightly browned.

Baked Lasagne

Yield: 8 to 10 servings

- $1\frac{1}{2}$ lbs. Italian sausage
- $\frac{1}{2}$ lb. ground beef
- 1 cup canned tomatoes
- 1 12-oz. can tomato sauce
- 1 clove garlic
- 1 tablespoon basil
- $1\frac{1}{2}$ teaspoons salt
- 1 medium onion, cut in 8ths
- $\frac{1}{2}$ cup parsley sprigs

- 1 8-oz pkg. lasagne noodles
- 3 cups creamed cottage cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- 2 teaspoons salt
- $\frac{1}{2}$ teaspoon pepper
- $\frac{3}{4}$ cup parsley sprigs
- 1 lb. Mozzarella cheese, sliced thin

Brown sausage and ground beef in skillet, breaking into pieces as it cooks. Put tomatoes, sauce, garlic, basil and salt into OSTERIZER container, cover and process at Hi until smooth. Stop OSTERIZER and add onion and parsley, cover and turn control to Hi and Off several times to chop vegetables coarsely. Drain fat from meat, add sauce to meat, cover and simmer about 30 minutes. Meanwhile, cook noodles according to package directions. Put cheeses, salt and pepper into OSTERIZER container, cover and process at Hi until smooth. Stop OSTERIZER and add parsley, cover and process at Hi only until parsley is chopped. Heat oven to 350°. Spoon about $\frac{1}{4}$ cup of meat sauce on bottom of a 9 x 13 x 2 pan, cover with a layer of noodles, Mozzarella cheese, half the cheese mixture and about one-third of the meat sauce. Repeat, ending with a layer of noodles and sauce. Sprinkle with additional Parmesan cheese, if desired. Bake 20-25 minutes. Let stand 10 to 15 minutes to set before serving. Cut into squares to serve.

